

PROCESS FOR THE MANUFACTURE OF CHEESE BASE AND THE PRODUCT MADE THEREFROM

ABSTRACT OF THE DISCLOSURE

5 Milk or a milk derivative is treated with a chelating agent in a
manner that provides sufficient turbulence during mixing to avoid localized
protein precipitation. The chelating agent is added to the milk or the milk
derivative between a pH of about 5.8 and 6.6. The milk or the milk derivative is
then subjected to ultrafiltration wherein calcium freed from the milk or the milk
10 derivative is passed as a permeate and a retentate is retained as the cheese base.